

*Let's  
switch into  
English!*

# A Warm Welcome to All Guests of Schwanen

At the Hotel-Restaurant Schwanen in Metzingen, situated within the Swabian Alb biosphere region, we want to highlight our connection to this unique cultural landscape. We are proud of our region and committed to our regional cuisine with the "license to stray" and great joy.

We value the preservation of culinary traditions and their creative development. We also place importance on close contact with local farmers, winemakers, and shepherds from whom we source our ingredients for regional cuisine. The exceptional quality of fresh products—from controlled and ecologically responsible cultivation—is ensured through transparency in production and short transportation routes, benefiting the environment as well.

Our long-standing membership in "Schmeck den Süden Baden-Württemberg" and obtaining recognized certifications are further commitments close to our hearts.

*Among others, we source our food from:*

- ➔ **Stone oven baguette and farmhouse bread** – Master Baker Schmid in Gomaringen
- ➔ **Eggs** – Zeeb Poultry Farm in Sondelfingen, free-range
- ➔ **Ice cream** – Bachmann Family, Indelhausen in Lautertal, Swabian Alb
- ➔ **Poultry** – Bauer Wech, Klaushof, Austria
- ➔ **Berries and asparagus** – Rammerthof, Großbettlingen
- ➔ **Vegetables** – from local farmers, Staiger vegetable dealer with a regional focus
- ➔ **Lamb** – Shepherd Stotz, Münsingen, Swabian Alb
- ➔ **Grain** – Römersteiner Mill
- ➔ **Potatoes** – Farmer Marc Wörz, Hohenstein-Oberstetten, Swabian Alb
- ➔ **Cheese** – Bioland and Demeter Hay Milk Village Cheese Dairy Geifertshofen, Hohenlohe
- ➔ **Lentils** – Meidelstetten, Swabian Alb
- ➔ **Game** – from local hunting

## *We source our meat from Klaushof in Austria*

Austria is a beautiful country with clean water, healthy soil, and pure air. Agriculture is small-scale, transportation routes are short, and Austrian food law is among the strictest in the world. The result is food of the highest quality, such as Klaushof meat from young cattle, calves, and pigs.

All Klaushof young cattle, calves, and pigs are true Austrians. They grow up well-protected on small farms, receive natural feed, and are slaughtered exclusively in Austrian slaughterhouses under prior stunning of the animals, adhering to the highest hygiene standards. These regulations are strictly checked.

### *Austria in detail:*

- ➔ The animals in this farm have 70% more space compared to conventional animal farming, and 40% of the stall space must be filled with natural bedding material that meets the natural behaviour of the animals.
- ➔ In Austria, the best raw materials for feeding livestock can be directly taken from nature, ensuring pure and uncontaminated feed, and therefore high-quality meat.
- ➔ A regulated and natural day-night rhythm is essential for the health of any living being. Free-range promotes the natural behaviour of the animals. Here, they can explore their environment and engage in species-appropriate activities.
- ➔ The age at which the animals are slaughtered depends mainly on their weight. An animal weighing 80-100kg guarantees a lean meat content of 57%. The animals determine how long it takes to reach this weight. The animals are granted a natural tagging and natural rhythm, as well as provided with natural materials for their entertainment.

➔ Only if the entire value chain takes place in Austria can the highest animal welfare standards be guaranteed. From the birth of the animals to their slaughter, the well-being of the animals is transparent and traceable.

Experience on our menu the culinary diversity from our region and from neighboring Austria, showcasing the seasons' tempting offerings for the palate, heart, and eyes. Lovingly cooked!

Discover and enjoy the best wines from our top German and international winemakers on our carefully selected wine list.

We warmly invite you.

Your Hosts,  
The Wetzel Family and all Schwanen Staff

## To Set the Mood

### Our house sparkling wine

„Black Swan“ Rosé dry 0,1 5,90

A fresh scent of forest and raspberries, combined with blackcurrants, accompanied by a hint of vanilla. A delight to the taste buds!

**Schwanen Spritz** 0,2 8,50

Pure summer refreshment. Grapefruit, passion fruit, and strawberry topped with our dry house sparkling wine "White Swan," a splash of soda, and ice.

From the Wine Manufacture Jörg Geiger  
Schlat near Göppingen

**Aecht Bitter** *non-alcoholic*

**Green pear/vermouth** 0,2 11,60

Delicate interplay of pear and gooseberries, rounded off by orange blossoms and vermouth.

**Bio-Weiß** *non-alcoholic*

**Apple/quince/acacia blossom** 0,2 11,60

Fresh fruit from the apple, combined with the delicate aroma of raspberries and an intense bouquet of roses.

**Cuvée No. 12** *non-alcoholic*

**Apple/ Pinot Meunier**

**/currant branches** 0,375 18,00

Fruity and fragrant notes of red berries and blue grapes with subtle herbal undertones.

**Sanbitter - on the rocks -** *non-alcoholic*

with Soda 0,2 6,50

or Orangensaft 0,2 7,50

## Top wines → to be enjoyed by the glass

**2023 Lugana DOC** 0,1 5,80

Organic Winery Fasoli, Friuli 0,75 35,00

Typical for Trebbiano di Lugana in aroma: lots of red apple, peach, herbal spices, and a subtle nuttiness. On the palate, it is spritzzy with refreshing acidity, beautifully creamy, and long-lasting.

**2022 Muskattrollinger rosé dry**

Organic Winery Schnaitmann 0,1 4,70

VDP, Fellbach 0,75 28,00

The wine presents itself in a light rosé. On the nose, fine notes of lychee, rhubarb, vineyard peach, blood orange, as well as rose petals, nutmeg blossom, and orange zest can be perceived. Delicate muscat notes, white pepper, and cedarwood accompany the fruit. The fragrant, fruity aromas are unobtrusive and refreshing due to the light, lively acidity and freshness, as well as the moderate alcohol. The fine-grained tannins provide a juicy structure.

*You can also discover more wines available by the glass in our special Mezzo beverage menu and our extensive wine list.*

## Small Bites

- Gänselieselsalat** *vegan* ★ 7,9  
Mixed green leaf salads with a light herb and radish vinaigrette.  
// as a mixed green and raw vegetable salad 10,9
- Schwäbisches Versucherle** ★ 9,9  
Melted Maultäschle (Swabian stuffed pasta), veal jus, head and potato salad.
- Ceviche of Yellow-Fin Tuna** 19,9  
with pickled red onions, finger limes, papaya green chili, and fresh cilantro
- Beef tartare made from Angus beef**  
Olive oil and lemon, capers, Parmesan cheese, fresh flat-leaf parsley, and potato straws  
100g 20  
200g – *as main course* 29
- Flammkuchen: Alsatian style** ★ 14,9  
with cream, bacon, and onions *until 11 PM*

## To Share

- Trio of** 21  
-Hummus with pickled olives *vegan*  
-Bread salad with tomatoes and basil *vegan*  
-Vintage sardines with roasted pepper

## Soups

- Flädlesuppe (pancake soup)** ★ 7,9  
Beef broth with homemade herb pancake strips and fresh chives
- White Tomato Cream Soup** *vegan* 9  
with basil oil and pine nut crackers

## Schwanen classics

- Swabian onion roast**  
**made from Alm-grazed beef** 37  
with green beans, braised butter onions, fried potatoes, and Trollinger sauce
- Swabian cheese spaetzle** ★ 18,90  
with savory cheese, spring onions, fresh herbs, roasted onions, and side salad
- Homemade Veal Maultaschen** ★ (Swabian ravioli) 20  
with caramelized onions, veal jus, potato salad, and lettuce salad
- Our house salad** ★ 20  
with mixed leaf and raw vegetable salads, house dressing, breaded corn-fed chicken breast from Bauer Wech, avocado dip
- The 'MEZZO' sausage salad** 14,5  
Biolyoner, Alpine cheese, mixed leaf salads, herbs, tomatoes, cucumber, red radish, shallots, mustard, and bread  
// with extra pan-fried potatoes & Schwarzwurst (Black sausage) 18,5
- Currywurst** ★  
**made from Swabian-Hall Oberländer pork** 14,5  
served with French fries and homemade curry sauce

## As a starter

- Stone oven baguette** ★  
**made from organic wheat**  
**by baker Schmid** 5,5  
served with salted butter, finest olive oil, and a daily dip *for 2 people*

# Superfood and Soulfood

## Stuffed Eggplant "Moussaka Style" 26

Filled with zucchini and bell pepper vegetables, topped with a potato-parmesan crust, served with oriental spiced yogurt and mint oil

## Homemade Truffled Veal Ravioli 24

Maultaschen, cooked in sage butter and fresh summer truffle, with sautéed dried tomatoes and mixed leaf salad

## Pasta Sotto with fresh chanterelles 24

green beans, Swiss chard, dried tomatoes and burrata cream

*vegan option available without burrata cream*

## Garden-Bowl

With carrot, assorted sprouts, pickled watermelon radish, avocado, edamame, mango, rice, and Togarashi mayo


// with Edamame Falafel *vegan* 21

// with Teriyaki chicken 23

## Caesar Salad

Romaine lettuce hearts with croutons and original Caesar dressing

// with Black Tiger Prawns 23,9

// with Corn-fed Chicken  17,9

## Bacon & Beef Burger 18

Made from Irish Hereford beef, served in a homestyle bun with cheddar, Irish stout sauce, tomato, pickle relish, mustard sauce, and crispy onions

## Burrata Burger 19

Homestyle bun, fried avocado, burrata, tomato, basil pesto, and arugula

## Truffle Burger 19

Made from Irish Hereford beef, served in a homestyle bun with romaine lettuce, truffle mayo, over-easy fried egg, and tomato

# Fish and meat

## Yellowfin Tuna Steak (medium) 39

With fresh peas and mint, purple potatoes, and lemon-chili vinaigrette

## Cordon Bleu made from veal loin

### Klaushof, Austria 37

filled with Bühlertaler village cheese and cooked Alb ham, served with parsley potatoes and cranberries

## Breaded pork schnitzel

### Klaushof, Austria 23

served with French fries and lemon

## Iberico Pork Chop 38

With sautéed chanterelles, smoked mashed potatoes, pancetta, and wild broccoli

## Pink roast beef from Alm-raised ox 24

*served cold*

with herb remoulade, radish vinaigrette and roasted potatoes

## Rumpsteak from young cattle

### aged for 3 weeks on the bone

served with homemade herb butter

// 200g 32

// 300g 39

# Sides for our Steaks & Burger

// French-fries 6

// pan-fried potatoes *from 6 pm* 6

// grilled mixed vegetables *from 6 pm* 6

// sweet potato fries 6

// small mixed green salad 6

// Truffled Parmesan Fries 9

## Sweet ending

- Giant scoop of ice cream** ★ 5,5  
**from the Lautertal farm**  
 Choose from vanilla, chocolate, walnut, strawberry, Amarena cherry, or lemon sorbet
- Additional options:*
- "Shot" of eggnog or chocolate sauce 3  
 Extra portion of whipped cream 2
- Homemade apple fritters** ★ 12  
**in cinnamon sugar**  
 served with ice cream and Bourbon vanilla cranberry sauce
- Crème brûlée** ★ 10  
 with caramelized brown cane sugar

## Summer is berry season

- Summer Berry Cup** ★ 14  
 Fresh strawberries, raspberries, and blueberries with two scoops of vanilla ice cream from Lautertal, whipped cream, raspberry sauce, and a wafer
- Strawberry Cup** ★ 14  
 Fresh strawberries marinated lightly in Grand Marnier, with one scoop each of strawberry and vanilla ice cream from Lautertal, whipped cream, pistachio shards, and meringue swans
- Berry Plate** ★ 13  
 Freshly marinated summer berries from our region, served with meringue cream and mint

Well, I'm  
 actually full,  
 but...

- A scoop of Valrhona chocolate mousse** ★ 10  
 served with whipped cream and brandied cherries
- Kick it!** ★ 6,5  
 Freshly brewed espresso with a scoop of vanilla ice cream

## Cheat Sheet:

- Pancetta**  
 An Italian variant of pork belly bacon, seasoned with herbs like rosemary and sage, salted, and air-dried, occasionally lightly smoked
- Togarashi-Mayo**  
 A chili-based seasoning mix from Japan, giving this mayonnaise a spicy note. Incidentally, it's vegan
- Ceviche**  
 A traditional Peruvian dish made of finely chopped raw fish marinated in lime juice